

# MUDDY BOWL CRAWFISH COOK-OFF

# **GENERAL INFORMATION**

- Saturday, May 2, 2020
- Rob Fleming Park
  6055 Creekside Forest Drive
  The Woodlands, TX 77389
- No rain date or refund for cancellation due to weather.

The registration fee is utilized to offset event production costs (sound, entertainment, event supplies, staffing, etc). Majority of these costs are incurred regardless of whether or not the event is cancelled. Muddy Trails Bash is a rain or shine event, and cancellation will occur only with careful consideration after having evaluated every feasible option.

- Teams will be judged in the following categories:
  - People's Choice Awarded by Spectators
  - Best Crawfish Awarded by Judges
  - Best Cajun Dish (not required) Awarded by Judges
  - Best Decorated Tent Awarded by Judges

## FEES

- \$300 3 Bags of Live Crawfish
- \$400 5 Bags of Live Crawfish
- \$600 7 Bags of Live Crawfish

Please note an \$80 fee will apply to all applications received after April 27, 2020.

- The Woodlands Township Parks and Recreation will provide you ("Team") with the following:
  - One (1) 10' x 10' Tent
  - One (1) 8' Table
  - Five (5) Chairs
  - Five (5) Badges
  - Serving Containers
  - Two (2) Parking Passes
  - Harris County Temporary Food Permit
  - Access to sanitation area (as required by Harris County Health Department)

# **RULES AND REGULATIONS**

- 1. Team Members/Badges: Will be permitted a maximum of eight (8) cooks/assistants in their cooking area. Each team receives five (5) badges (including the Captain's badge) at check-in time. Up to three (3) extra badges may be purchased for \$5 each. Only those with official badges will be allowed in the cooking area (behind the table) and to participate in team activities. Each team member must sign The Woodlands Township Waiver and Release Form (attached) in order to participate.
- **2. Check-in and Set up:** Team Check-in will begin at 12 p.m. (noon). Teams will be permitted to set up their equipment, decorations and other items any time after checking in.
- **3. Assigned Team Tents:** Each team will be provided a space of approximately 10' x 10' for their cooking area. Spaces will be assigned and teams will receive their space numbers at the Judges' Tent at check-in (noon).
- **4. Personal Tents:** Teams are welcome to furnish personal tents. These tents shall be placed in the designated tent area towards the rear of the park and cannot be within Cook-Off area.
- **5. Decorations are encouraged.** Be creative; however, all teams are instructed to respect the spectators/visitors with tasteful decorations.
- **6. Glass:** Please be aware glass bottles are prohibited within Township Parks.
- 7. Prep: Cooks and assistants will be allowed to prep ingredients prior to contest.
- **8. Crawfish Cooking:** Actual cooking period will be three (3) hours, if needed. Crawfish will be available to teams at approximately 1 p.m. Teams must supply their own stoves, pots, utensils, thermometer, ingredients, extra tables and any material for booths or special instructions. No gas tanks of any type will be allowed under the tented area. All cooking must take place on bike path.
- 9. Health Practices: Any Team found distributing contaminated, unfit or illegal items will be suspended from Muddy Trails Bash and may be asked to leave immediately without refund of Fees. All Team Cooks/Assistants must wear shirts and shoes. Pets are not allowed near cooking area. Please review the attached Sanitation Guidelines for Temporary Food Vendors in its entirety. You will be required to comply with these guidelines as outlined by Harris County Health Department.
- 10. Smoking: Smoking is discouraged, but allowed no less than 30' away from cooking area.
- **11. Crawfish Entry:** Each team must cook a minimum of one (1) pound of boiled crawfish for the cook-off entry for Judges' tasting. Each team will be assigned a Team Letter and will be given officially lettered bowls for judging samples. Keep your letter confidential as to avoid any unfairness.
- **12. Cajun Dish Entry:** Teams will also have the option to compete in Best Cajun Dish (not required). Teams will supply three (3) samples of their entry for Best Cajun Dish to the Judges. Three (3) bowls of each team's entry will be delivered to Judges' area at time period listed on individual team's Judging Slip. Hold enough crawfish back for a second tasting if needed.
- **13. Printed Material:** No petitions or printed material, political or otherwise may be displayed or distributed at Muddy Trails Bash.
- **14. Awards:** The decision of the Judges is final and will be announced on stage at 6:30 p.m. The head cook of the Judges' Choice winning team will have the option to be a judge in 2021.
- **15. Voting:** Members of Cook-Off teams are prohibited from voting for the People's Choice Award. If caught doing so, the team will be disqualified.
- **16. Misconduct:** Misconduct will not be tolerated. Disqualification from the Cook-Off and immediate expulsion from the park is the penalty for teams failing to conform to general good sense, sportsmanship, proper behavior and follow park rules. Unlawful drug possession will not be tolerated.
- **17. Clean Up:** Teams are responsible for removing their own boxes, trash and refuse from Rob Fleming Park and leaving their preparation area/parking area as found by 7 p.m.
- **18.** The Township reserves the right to change policies and procedures at any time.



# **TERMS OF AGREEMENT**

### **LEGAL COMPLIANCE**

All of Vendor's rights are subject to any federal, state, and local laws and ordinances applicable to and during the Event. Vendor agrees to comply with all such laws and ordinances, as well as any rules or regulations required by the Township or previously provided to Vendor.

### INDEMNITY

VENDOR AGREES TO DEFEND, INDEMNIFY, AND HOLD HARMLESS THE WOODLANDS TOWNSHIP AND ITS AFFILIATES, OFFICERS, DIRECTORS, EMPLOYEES, AGENTS, ATTORNEYS, SUCCESSORS, AND ASSIGNS FROM AND AGAINST ANY AND ALL SUITS, ACTIONS, CLAIMS, LOSSES, DEMANDS, DAMAGES, LIABILITIES, COSTS, AND REASONABLE EXPENSES, INCLUDING REASONABLE ATTORNEYS' FEES, THAT RELATE TO OR RESULT FROM SPONSOR'S PARTICIPATION IN THE EVENT, INCLUDING, BUT NOT LIMITED TO, BODILY INJURY OR PROPERTY DAMAGE, WHICH ARE DUE TO SPONSOR'S (OR ANY OF SPONSOR'S REPRESENTATIVES AT THE EVENT) NEGLIGENCE OR WILLFUL MISCONDUCT.

### LIABILITY

In no event, shall The Woodlands Township, nor their representatives, contractors, nor corporate sponsors of the Event be responsible for any injury, loss nor damage that may occur to the Vendor's employees, agents, contractors, representatives, or property from any cause whatsoever. It is the Vendor's responsibility to protect machinery, perishables, and exhibits so that no injury will result to the public visitors, guests, or persons, or property. If property does not appear to be properly maintained, it will be promptly withdrawn from the Event site. All property of the Vendor is understood to remain in Vendor's care, custody and control in transit to, from, or within the confines of the Event area. The Vendors, on signing the Agreement expressly release, hold, keep, save harmless and indemnify the foregoing persons and entities, named organizations and committees, and individuals from and against all claims for such a loss, damage, or injury.

IEAW	NAME
TEAM	CAPTAIN NAME (PLEASE PRINT)
TEAM	CAPTAIN SIGNATURE



# REGISTRATION

TEAM NAME:	
Team Members	
Team captain:	
Email:	Phone:
Member 2:	Phone:
Member 3:	Phone:
Member 4:	Phone:
Member 5:	Phone:
Additional Badges: \$5/person	
Member 6:	Phone:
Member 7:	Phone:
Member 8:	Phone:
Bags of Crawfish Requested (circle one): 3	5 7
Total Fee: \$ (please add \$80 if you are	submitting after April 27, 2020)

Please submit your completed entry form and fee by Friday, April 17, 2020. Tent spaces will be assigned on a first-come basis and the space and number of teams is limited. The entry fee of includes: live crawfish, one (1) 10' x 10' tent, one (1) 8' table, five (5) chairs, serving containers, two (2) parking passes, Harris County Temporary Food Permit, access to sanitation area and **five (5)** badges. Additional badges can be purchased for \$5 each with a maximum of eight (8) people in each tent. **Teams may begin setting up at noon**. A badge is required by any person behind the cooking table. The first round of Crawfish Cook-Off samples need to be **ready by 4 p.m.** Teams will be given their assigned times to have their samples ready the day of the event. Teams will be on hand to serve sample size entrees of the entries. **All teams will be supplied with sampling cups**.

Please return completed entry forms via mail, email or fax:

### **The Woodlands Township**

Attn: Development Division 2801 Technology Forest Blvd. The Woodlands, TX 77381

Email: races@thewoodlandstownship-tx.gov

Fax: 281.210.3960

### THE WOODLANDS TOWNSHIP WAIVER AND RELEASE FORM



In consideration of being allowed to participate in any way in any program, activity or event, (referred to herein as the "Program") sponsored by, performed by, or in any way involving The Woodlands Township, I, as Participant, or if Participant is a minor, as parent or guardian of the minor Participant (herein referred to as "I") and intending to be legally bound do hereby acknowledge and agree to the following:

- 1. I hereby waive, discharge, and release any and all rights and claims for damages whether based upon negligence or any other theory of law, which I, or my child, heirs, agents, representatives, or assigns may have against The Woodlands Township, and its affiliates, agents, representatives, assigns, or successors including, without limitation,: any officers, directors, shareholders, agents and/or employees of or associated with The Woodlands Township, , the municipalities or counties in or through which the programs or events take place or are conducted, as well as any other person, entity or sponsor connected with the Program and any of their affiliates, agents, representatives, assigns, successors, officers, directors, shareholders, and employees, for any and all injuries or damages which I, or my child, may suffer while taking part in the Program.
- 2. I hereby assume any and all of the foregoing risks resulting from my, or my child's, participation in the Program and accept all personal responsibility for any resulting damage including, but not limited to, injury, permanent disability or death
- 3. I hereby verify that I, or my child, am/is in good physical health and able to participate in and/or complete the Program.
- 4. I HEREBY AGREE TO INDEMNIFY AND HOLD THE WOODLANDS TOWNSHIP HARMLESS FROM AND AGAINST ALL LIABILITIES FOR ANY INJURY WHICH MAY BE SUFFERED BY THE PARTICIPANT ARISING OUT OF OR IN ANY WAY CONNECTED WITH HIS/HER PARTICIPATING IN THE PROGRAM.
- 5. I have read and fully understood this Waiver and Release. I further understand that by participating in the Program, I/we will have waived substantial rights.
- 6. I have knowingly and voluntarily agreed to this Waiver and Release.

### FOR PARENTS OF PARTICIPANTS UNDER THE AGE OF 18

I affirm and acknowledge that I, as parent/guardian with legal responsibility for the Participant, do consent and agree to his/her release as provided by the Waiver and Release herein,

### **MEDIA/PHOTO WAIVER:**

I hereby authorize and give my full consent to The Woodlands Township and their agents and assigns to take, copyright and/or publish any and all photographs, videotapes and/or film (the "Media") in which I, or my child, may appear while participating in the Program. I further authorize that The Woodlands Township to transfer, use or cause to be used, the Media in any exhibitions, public displays, publications, commercials, art and advertising purposes, without limitations or reservations

Printed Name of Participant		
rinted Name of Participant		
Circle of D. Hiller of D. Hiller		
Signature of Participant, Parent or Legal Guardian	Date	

# WHO needs a temporary food permit?

If you're operating a food booth associated with a particular event for no more than 14 consecutive days, you need a temporary food permit.

#### Exemptions:

Booths that sell only pre-packaged, non-potentially hazardous food (candy, chips, frozen novelties) or unopened canned or bottle drinks.

Non-profit temporary establishments that provide proof of their non-profit status (Tax Form 501C3), and where the booth is directly operated by members of the non-profit and where all proceeds go to the charity. Note: Non-profit temporary food establishments must still meet food safety and sanitation regulations.

### WHY require permits or inspections?

Harris County Public Health (HCPH) wants to ensure that all temporary food service establishments are properly constructed and equipped, and that they prepare, store and serve food and drinks in a manner that minimizes opportunities for contamination.

# WHEN will my booth be inspected?

Both non-profit and profit temporary food establishments will be inspected by a Harris County Environmental Public Health Investigator at least once during the event. During the inspection, investigators will look at the cleanliness of the area, food storage, personal hygienic practices and proper food temperatures. Violations concerning these areas will be expected to be corrected immediately.

Feel free to ask the investigators questions! They are there to assist you in providing safe, sanitary food to the public.

# **Sanitation Guidelines for Temporary Food Vendors**

#### Food Supply

Food should be in sound condition, free from spoilage, filth or any other type of contamination and should be safe for human consumption.

Foods should not be prepared in the home and must be from an approved commercial source.

#### **Equipment and Utensils**

Food equipment and single service items should be at least six inches above the flooring.



A clean three-compartment sink or three containers should be available to wash, rinse and sanitize food contact surfaces of all equipment and utensils.

Liquid chlorine bleach should be available to sanitize work surfaces (1/3 cup for every 5 gallons of water).

#### **Booth Construction**

Booth or stand should be constructed in such a manner as to prevent entrance of flies, dust, dirt and other foreign matter. This includes a wing or dining canopy to cover food preparation areas.

The interior surfaces should be in good shape and easy to clean.

The surface under the booth must be graded to drain and should be of a hard surface (concrete or asphalt) unless covered by mats, removable platforms or duckboards to minimize the amount of dust and mud.

The booth should be protected on three sides from the public. You can use string, rope, chairs, etc.

#### Waste Disposal

Facilities or containers should be available to retain liquid and solid waste.

#### Storage

Food should be kept covered in clean containers.

Product temperatures should be maintained at 41°F or below, or at 135°F or above.

A metal stem thermometer should be available to check food temperatures.

#### **Hygienic Practices**

An insulated container with a spigot should be available with warm water from an approved source to use for hand-washing only. The hand wash facility should include a wastewater "catch" container, soap, disposable towels and a waste receptacle.

Disposable gloves should be available to use for serving line personnel. These should be disposed of and new ones used after every absence from the work station.



Food service workers should wear effective hair restraints, such as hair nets, caps or scarves.

No one should drink or smoke while preparing food.

#### **Toilet Facilities**

Toilet facilities must be available nearby.

